

RADIO CALL SIGN	IMAGINATION 3/28/02
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CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>INTEGRATED PEST MANAGEMENT</u>					
1	40	HEALTH AND SAFETY PROCEDURES TO PROTECT THE PASSENGERS AND CREW WAS NOT AVAILABLE.				Hskp Manager	Safety procedures were presented during inspection.
		<u>POTABLE WATER</u>					
2	*	THE RECORD KEEPING WAS VERY GOOD.				Chief Engineer	*****
		<u>APPETIZER PANTRY</u>					
3	20	SOFT SEALANT WAS NOTED ON THE BACK PLATE OF THE TWO SLICERS.				Staff Captain	Sealant was replaced with recommended sealant
		<u>FOOD SERVICE – GENERAL</u>					
4	16	SINCE TIME IS BEING USED AS FOOD TEMPERATURE CONTROL. IT IS RECOMMENDED THAT ADDITIONAL BLAST CHILLERS BE PROVIDED.				Hotel Operations	Hotel Operations will evaluate and provide where necessary
5	21	THE INTERIORS OF THE GRILLS WERE NOT EASILY CLEANABLE.				Chief Engineer	Interior have been cleaned
6	27	THE INTERIOR SPACES OF THE GRILLS WERE SOILED WITH FOOD AND GREASE RESIDUE.				F&B Mgr	Corrected
7	21	THE INTERIORS OF THE FRYERS WERE NOT EASILY CLEANABLE.				Hotel Operations	Hotel Operations to investigate different types.
		<u>LIDO SERVICE LINE</u>					
8	27	THE INTERIOR OF ONE FRYER WAS SOILED WITH GREASE RESIDUE.				F&B Mgr	Corrected
		<u>HOT GALLEY</u>					
9	21	LOOSE PROFILE STRIPS WERE NOTED ON TOP OF THE DOUBLE BANK OF LANG OVENS.				Chief Engineer	Correction in progress
10	27	SOME FOOD DEBRIS WAS NOTED UNDER SOME OF THE LOOSE PROFILE STRIPS LOCATED ON TOP OF THE LANG OVENS.				F&B Mgr	Corrected
		<u>CREW DISHWASHING</u>					
11	22	THE FINAL SANITIZING RINSE TEMPERATURE OF THE DISHWASHER WAS AT PLATE LEVEL 200 DEGREES				Chief Engineer	Corrected

[illegible]

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